

**METHODS AND FORMULATIONS FOR PROVIDING GLOSS
COATINGS TO FOODS AND FOR PROTECTING NUTS FROM
RANCIDITY**

ABSTRACT OF THE DISCLOSURE

5 The invention provides compositions and methods for providing edible gloss coatings for foods on which a gloss coating is desirable. The invention is particularly useful for providing gloss coatings to confections, such as chocolates, hard panned confections, soft panned confections, yogurt coated confections, starch molded confections, and compressed sugar tablets. The invention further provides methods for delaying the development of
10 rancidity in nuts by mildly abrading the nut while contacting it with an edible film forming agent.

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